

**BOOTH CATERING  
MENU**



# A LA CARTE

## BEVERAGES AND SNACKS

**OCEANA  
COFFEE™**

ALL SERVICES INCLUDE APPROPRIATE CONDIMENTS. PROUDLY PARTNERING LOCALLY WITH OCEANA COFFEE FOR ALL OUR COFFEE NEEDS.

### BEVERAGES

MINIMUM OF ONE GALLON PER ORDER

**FRESHLY BREWED PALM BEACH BLEND COFFEE** \$72.00 | PER GALLON

Regular and Decaffeinated Coffee

**SELECTION OF HERBAL TEAS & HOT WATER**  
\$66.00 | PER GALLON

**ICED TEA & LEMONADE** \$45.00 | PER GALLON

**INFUSED WATER STATION** \$35.50 | PER GALLON

Coconut/Pineapple/ Lime; Strawberry/ Basil; Cucumber/Mint; Kiwi/ Watermelon; Blueberry/Orange/Ginger flavors

**FRESHLY SQUEEZED ORANGE JUICE** \$49.50 | PER GALLON

Coconut/Pineapple/ Lime; Strawberry/ Basil; Cucumber/Mint; Kiwi/ Watermelon; Blueberry/Orange/Ginger flavors

**ASSORTED COCA-COLA SOFT DRINKS & BOTTLED WATER** \$4.25 | EACH

**INDIVIDUAL BOTTLES OF JUICE** \$6.00 | EACH  
Orange Juice, Cranberry Juice, or Apple Juice

**SPARKLING WATER** \$6.00 | EACH

**WATER COOLER** \$95.00 | PER DAY  
Includes one, 5-gallon water dispenser unit, 5-gallon water jug, and appropriate cups

**WATER COOLER REFILL** \$35.00 | EACH  
Includes one, 5-gallon water dispenser unit, 5-gallon water jug, and appropriate cups

**10lbs CUBED ICE** \$7.00 | PER BAG

### FROM THE BAKERY

**CHEESE AND FRUIT FILLED HOUSE BAKED DANISH<sup>∇</sup>** \$39.00 | PER DOZEN

**HOUSE BAKED FLAKY CROISSANTS WITH JAMS AND BUTTER<sup>∇</sup>** \$47.00 | PER DOZEN

**NEW YORK STYLE BAGELS WITH CREAM CHEESE<sup>∇</sup>** \$46.00 | PER DOZEN

**FRESHLY BAKED ASSORTED SCONES<sup>∇</sup>** \$55.00 | PER DOZEN

**FRESHLY BAKED MUFFINS<sup>∇</sup>** \$58.00 | PER DOZEN

**ASSORTMENT OF BREAKFAST BREADS<sup>∇</sup>** \$45.00 PER DOZEN

### IMPULSE TREATS

**ASSORTMENT OF HOUSE BAKED COOKIES<sup>∇</sup>** \$41.75 | PER DOZEN

**DOUBLE FUDGE BROWNIES<sup>∇</sup>** \$52.50 | PER DOZEN

**BOWLS OF HOUSE CRAFTED KETTLE CHIPS<sup>GF|V|W</sup>** \$27.00 | PER POUND

**MINI GOURMET CUPCAKES** \$54.00 | PER DOZEN

**ASSORTMENT OF THEATRE CANDY BARS<sup>∇</sup>** \$4.50 | EACH

**GRANOLA BARS<sup>V|W</sup>** \$5.00 | EACH

**INDIVIDUAL BAGS OF CHIPS<sup>V|W</sup>** \$5.00 | EACH

### HEALTHY TREATS

**INDIVIDUALLY PACKAGED TRAIL MIX** \$6.00 | EACH

**BOWLS OF SPICED MIXED NUTS<sup>GF|V|W</sup>** \$46.00 | PER POUND  
MINIMUM ONE POUND

**INDIVIDUALLY PACKAGED CHARCUTERIE BOARDS** \$15.00 | EACH

**FRESH FRUIT KEBAB<sup>GF|V|W</sup>** \$5.50 | EACH

ALL MENUS ARE SUBJECT TO 22% MANAGEMENT CHARGE AND 7% STATE SALES TAX (IF APPLICABLE)



# LUNCH

MINIMUM OF FOUR BOXED LUNCHES PER ORDER. DELIVERED DIRECTLY TO BOOTH.

## GOURMET BOXED LUNCH

*Served with House Made Kettle Chips, Couscous Pasta Salad, Chocolate Chip Cookie & Choice of Soft Drink or Bottled Water*

### DRUNKEN PIG

**\$29.00 | EACH**

Bourbon Glazed Ham, Aged Swiss Cheese, Roasted Yellow Peppers, Spring Mix and Sweet Grain Mustard Aioli on Onion Brioche Bread

### SMOKIN' BULL

**\$31.00 | EACH**

Shaved Prime Rib with Balsamic Glazed Peppers and Onions, Arugula, Smoked Gouda Cheese and Roasted Garlic Aioli on a Sesame Kaiser Roll

### FAT BIRD

**\$29.00 | EACH**

Shaved Turkey, Swiss Cheese, Baby Greens, Cranberry Sauce, Caramelized Onions on Marble Rye

### SANTORINI <sup>V|V</sup>

**\$27.00 | EACH**

Grilled Asparagus, Artichokes, Red Peppers, Olives, Sautéed Couscous with Red Onion and Hummus in a Tomato Wrap

### GODFATHER

**\$32.00 | EACH**

Smoked Salami, Capicola, Honey Glazed Ham, Smoked Provolone Cheese, Roasted Peppers, Pickled Red Onions, Red Wine Aioli on Ciabatta

### FIELD OF GREENS <sup>GF|V</sup>

**\$32.00 | EACH**

Mixed Baby Greens, Sliced Cucumbers, Shaved Carrots, Kalamata Olives, Cherry Tomatoes, Shaved Red Onions with choice of Balsamic or Ranch Dressing

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# BOOTH ENHANCEMENTS

## GOURMET OCEANA COFFEE STATION

EACH ADDITIONAL CUP \$7.50

Hot and Cold Gourmet Coffees including: Lattes, Cappuccinos, Espresso and Mochas Assorted Flavored Creamers, Sugars, Flavored Syrups, Assorted Toppings and Whipped Cream,  
Booth Attendant up to 4-Hours

**\$1,875.00 | SERVES 250 CUPS**

## ROASTED NUT STATION

EACH ADDITIONAL BAG \$9.00

Freshly Roasted Pecans or Almonds  
Sweet Cinnamon Glazed  
Roasted Nuts Cart Rental  
Booth Attendant up to 4-Hours

**\$2,250.00 | SERVES 250 BAGS**

## GIANT HOT GOURMET PRETZELS

EACH ADDITIONAL PRETZEL \$9.00

Choice of Salted or Unsalted Jumbo Pretzels  
Assortment of Mustards, House Made Beer Cheese  
Pretzel Machine Rental  
Booth Attendant up to 4-Hours

**\$450.00 | SERVES 50 PRETZELS**

## FRESHLY POPPED POPCORN

EACH ADDITIONAL BAG \$4.50

Freshly Popped Popcorn, Popcorn Scoop, Seasoning, Napkins, and Bags  
Popcorn Machine Rental

**\$450.00 | SERVES 100 BAGS**

## THE NOSTALGIA <sup>GF | V</sup>

Iced Tea or Lemonade

Choose up to 3 Flavors of Popcorn:

Banana  
Spicy Nacho  
Garlic Parmesan  
Buffalo Crunch  
Strawberries &  
Cream  
Blue Raspberry

Watermelon  
White Cheddar  
Dill Pickle  
Vegan Cheddar  
Salted Caramel  
Pina Colada

Caramel  
Fully Loaded  
Orange  
Bacon Ranch

Choose up to 3 Candies:

Mallow Cup  
Jujubes  
Everlasting Gobstopper  
Hershey's Chocolate Bar  
Candy Cigarettes

Charleston Chew  
Chunky Chocolate Bar  
Pay Day  
Whatchamacallit  
Hershey's Almond Bar

Sugar Daddy  
Smarties  
Pixie Sticks  
Tootsie Roll  
Assorted Zotz

**\$550.00 | SERVES 20 GUESTS**

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# ELEGANT DISPLAYS

EACH DISPLAY SERVES 25 UNLESS OTHERWISE NOTED

**FARMERS MARKET CRUDITES** <sup>GF|V|VV</sup> **\$280.00 | EACH**  
With Hummus and Ranch Dip

**ASSORTED FRESH FRUIT PLATTER** <sup>GF|V</sup> **\$324.00 | EACH**  
With Honey Yogurt Dip

**DOMESTIC CHEESE BOARD** <sup>GF|V</sup> **\$345.00 | EACH**  
Wisconsin Cheddar, Monterey Jack, Pepper Jack, Swiss, Colby Jack,  
with Flat Breads, Crackers and Grape Clusters

**GOURMET IMPORTED CHEESE BOARD** <sup>GF|V</sup> **\$395.00 | EACH**  
Manchego, Gruyere, Goat Cheese, Brie, Gorgonzola, Parmigiano  
Reggiano, with Flat Breads, Crackers and Grape Clusters

**SHRIMP COCKTAIL DISPLAY** <sup>GF|V</sup> **\$840.00 | (4) SHRIMP PER PERSON**  
Lemon Wedges, Bloody Mary Sauce, Remoulade Sauce and Horseradish  
Served over Shaved Ice

**HERB MARINATED AND  
GRILLED VEGETABLE DISPLAY** <sup>GF|V|VV</sup> **\$301.00 | EACH**  
Zucchini, Yellow Squash, Maple Glazed Brussel Sprouts, Roasted Red Peppers  
and Grilled Red Onions, Asparagus and Sweet Balsamic Reduction

**TUSCAN DISPLAY** <sup>GF|V</sup> **\$440.00 | EACH**  
Marinated Artichokes, Mushrooms, Grilled Vegetables, Sweet Roasted Peppers, Baby Heirloom  
Tomatoes, Fresh Mozzarella, Balsamic Syrup, Garnished with Basil  
Array of Italian Meats and Cheeses, Cheeses, Green and Black Olives  
Flat Breads and Assorted Crackers

**WARM SPREADS AND CHILLED DIPS** <sup>GF</sup> **\$430.00 | EACH**  
Select Two Dips and Two Chips from Columns Below:

**Dips:**

Pico De Gallo Crab Dip  
Salsa Verde  
Guacamole  
Black Bean & Corn Salsa  
Baked Buffalo Chicken  
Warm Spinach & Artichoke  
House Made Onion Dip

**Chips:**

Pita Chips  
Tri-Colored Tortilla Chips  
House Made Kettle Chips

**GUACAMOLE & SALSA DISPLAY** <sup>GF|V</sup> **\$327.00 | EACH**  
Homemade Guacamole and Choice of Two Salsas, Traditional Fresca, Pico de Gallo, Black Bean  
& Corn, Salsa Verde served with Tri-colored Tortilla Chips and Homemade Kettle Chips



# RECEPTION

## HORS D'OEUVRES

### HOT SELECTIONS

#### \$5.75 | PER PIECE

Pot Stickers  
BBQ Guava Meatballs  
Coney Island Dog with Spicy Mustard Dipping Sauce  
Fried 'Mac & Cheese' with Spicy Tomato Dipping Sauce <sup>V</sup>  
Smoked Chicken Quesadilla  
Italian Style Meatballs  
Mini Vegetable Spring Rolls with Ponzu Dipping Sauce <sup>V</sup>

#### \$6.75 | PER PIECE

Chicken Wings with choice of BBQ or Buffalo Dipping Sauce GF  
Bacon Wrapped Chicken in Jalapeno  
Beef or Chicken Empanadas with Chimichurri

#### \$7.50 | PER PIECE

Coconut Breaded Shrimp with Pineapple Dipping Sauce  
Candied Pork Belly  
Steak Salad Bruschetta  
Sea Scallops Wrapped in Bacon with Moscato Bacon Reduction

### COLD SELECTIONS

#### \$6.75 | PER PIECE

Herb Focaccia Topped with Roma Tomato Relish & Aged Balsamic Syrup <sup>V</sup>  
Tomato, Artichoke, Mozzarella and Basil Skewers with Balsamic Syrup <sup>GFV</sup>

#### \$7.00 | PER PIECE

Ratatouille in Phyllo Cup <sup>V</sup>  
Melon Wrapped in Prosciutto <sup>GF</sup>

#### \$7.50 | PER PIECE

Shrimp with Lemon Wheel and Cocktail Sauce <sup>GF</sup>  
Lobster Salad Slider

## RECEPTION DESSERTS

### MINI DESSERTS

FRESH BERRY SHOOTER WITH CHAMPAGNE SABAYON	\$6.25   EACH
RICH CHOCOLATE MOUSSE SHOOTERS	\$5.25   EACH
CARAMEL APPLE SHOOTERS	\$5.25   EACH
ASSORTMENT OF MINI TARTS	\$6.25   EACH
HOUSE MADE COOKIES	\$5.25   EACH
FRENCH MACARONS	\$6.25   EACH
MINI ASSORTED CUP CAKES	\$7.25   EACH
ASSORTMENT OF DESSERT BARS	\$5.25   EACH
HOUSE BAKED BROWNIES	\$5.75   EACH
ASSORTED MINI CHEESECAKES	\$6.00   EACH
MINI BAKED ALASKA BY LOCAL CHEF JAMAL LAKE	\$10.00   EACH



# BEVERAGES

## BAR SERVICE

THE FOLLOWING BEVERAGES MAY BE ORDERED FOR YOUR EXHIBIT BOOTH WITH SHOW MANAGEMENT APPROVAL. A BARTENDER IS REQUIRED FOR ALL ALCOHOLIC BEVERAGE EVENTS

### HOST BAR

ONE BARTENDER REQUIRED PER 100 GUESTS.

<b>MIXED PREMIUM COCKTAILS</b>	<b>\$13.75</b>
<b>CRAFT   IMPORTED BEER</b>	<b>\$10.25</b>
<b>DOMESTIC BEER</b>	<b>\$9.25</b>
<b>WINE BY THE GLASS</b>	<b>\$12.75</b>
<b>CHAMPAGNE BY THE GLASS</b>	<b>\$14.75</b>
<b>CORDIALS</b>	<b>\$15.75</b>
<b>SPARKLING WATER</b>	<b>\$6.25</b>
<b>BOTTLED WATER</b>	<b>\$4.25</b>
<b>COCA-COLA SODAS AND JUICES</b>	<b>\$4.25</b>

### CASH BAR

ONE BARTENDER PER 100 GUESTS. ALL CASH BARS WILL REQUIRE A MINIMUM SPEND OF \$500.00 PER FOUR HOUR MINIMUM TO WAIVE A SET-UP FEE OF \$300.00. EACH CASH BAR WILL REQUIRE A CASHIER FOR \$110.00 FOR A FOUR-HOUR MINIMUM.

<b>MIXED PREMIUM COCKTAILS</b>	<b>\$13.75</b>
<b>CRAFT   IMPORTED BEER</b>	<b>\$10.25</b>
<b>DOMESTIC BEER</b>	<b>\$9.25</b>
<b>WINE BY THE GLASS</b>	<b>\$12.75</b>
<b>CHAMPAGNE BY THE GLASS</b>	<b>\$14.75</b>
<b>CORDIALS</b>	<b>\$15.75</b>
<b>SPARKLING WATER</b>	<b>\$6.25</b>
<b>BOTTLED WATER</b>	<b>\$4.25</b>
<b>COCA-COLA SODAS AND JUICES</b>	<b>\$4.25</b>

### BLOODY MARY BAR

\$15.00 PER ADDITIONAL BLOODY MARY

House Vodka

Garnished with Celery Salt, Stuffed Olives, Salami, Cheese, Grape Tomatoes, Assorted Hot Sauces, Candied Bacon, Lemons/ Limes and Celery Stalks

**\$750.00 | SERVES 50 GUESTS**

Wine and Champagne by the bottle is available for purchase.

Please contact your Catering Sales Manager for a complete list of Wine and Champagne

### LABOR

BASED ON A MINIMUM REQUIREMENT OF 4- HOURS

#### BARTENDER

Required for all alcoholic beverage functions

**\$175.00 | PER FOUR HOURS - \$45.00 | PER HOUR OVER REQUIRED MINIMUM**

#### BANQUET SERVER

**\$150.00 | PER FOUR HOURS - \$45.00 | PER HOUR OVER REQUIRED MINIMUM**

#### BOOTH ATTENDANT

**\$150.00 | PER FOUR HOURS - \$45.00 | PER HOUR OVER REQUIRED MINIMUM**

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# ADVANCED ORDERING POLICIES & PROCEDURES

## OUTSIDE FOOD AND BEVERAGES

Spectra Food Service and Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Palm Beach County Convention Center. Any exceptions must be requested and obtained by prior written approval of the Food & Beverage General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at the sole discretion of Spectra Food Service and Hospitality.

## BEVERAGES SERVICE

Spectra Food Service and Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from an outside source without prior consent of the Food & Beverage General Manager or Director of Catering. If approval is received, a \$15.00 per bottle corkage fee will be applied. In compliance with alcohol serving regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## DIETARY CONSIDERATIONS

Spectra Food Service and Hospitality is happy to address special dietary requests.

## CATERING SERVICE WARE

Elegant disposable will be used at all times.

## MENU SELECTIONS

Select a menu from the Catering Menu listing or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least thirty (30) days prior to the event. A final guarantee of attendance is required five (5) business days prior to all food and beverage events.

## CANCELLATION POLICY

In the event of a cancellation, no deposit refund shall be processed.

Cancellation of food functions must be submitted in writing to your Spectra Sales Manager. Any cancellation received more than thirty (30) days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than thirty (30) days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s).

## MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 22% Management Charge.

\*This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

## LABOR

Catering personnel are scheduled in four (4) hour shifts for each meal period. These shifts include setup, service, and breakdown. Charges will apply if service time exceeds the designated time frame.

## BILLING

100% Full Payment is required five (5) business days prior to commencement of services.

A credit card must be on file for any re-orders made on site.